

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	WINDJAMMER - POTWASH	37	0	No	CONDENSATION WAS NOTED ABOVE THE POTWASH MACHINE. <b>Action taken:</b> <a href="#">Corrected 6 hours after survey. Air-condition and the exhaust system was not operating at a 100%.</a>
2	WINDJAMMER - GALLEY	26	3	Yes	PREVIOUSLY CLEANED PLATES, BOWLS AND UTENSILS WERE SOILED WITH SOME FOOD DEBRIS. <b>Action taken:</b> <a href="#">Corrected, items are now checked one more time before being stored in the locker.</a>
3	WINDJAMMER - POTWASH	28	0	No	A LADLE AND A WISK WERE NOTED HANGING IN DIRECT CONTACT WITH THE BULKHEAD. <b>Action taken:</b> <a href="#">Corrected, ladles and wisks are now kept in a lexon box.</a>
4	WINDJAMMER - GALLEY	22	0	No	THERE WERE TWO SANITIZE BUCKETS WHERE THE SOLUTION WAS VERY CLOUDY. <b>Action taken:</b> <a href="#">Corrected during survey.</a>
5	COFFEE STATION	21	0	No	LOOSE SEALANT WAS NOTED ON THE COUNTER TOP OF THIS AREA. <b>Action taken:</b> <a href="#">Corrected within 12 hours after survey.</a>
6	SOLARIUM BAR	21	0	No	SLOTTED FASTENERS WERE NOTED ON THE OUTSIDE OF THE PIZZA OVEN. <b>Action taken:</b> <a href="#">Corrected. Slotted fasteners have been replaced.</a>
7	POTABLE WATER	08	0	No	ENSURE THAT WHEN TESTING THE LARGER BACKFLOW DEVICES THAT THE PRESSURE DIFFERENCE IS NOTED IN THE LOGBOOK. <b>Action taken:</b> <a href="#">A request was sent shore side for a note on the maintenance work order: Values and comments are now entered for every test.</a>
8	POTABLE WATER	03	0	Yes	THERE WAS ONE DAY WHERE IT TOOK THREE HOURS TO GET THE HALOGEN RESIDUAL TO 2.0 PPM. <b>Action taken:</b> <a href="#">A two-person check has been implemented for every water filling.</a>
9	WINDJAMMER - DISHWASH MACHINE	22	0	No	FOOD PARTICLES WERE NOTED ON A CURTAIN BAFFLE BETWEEN THE WASH AND RINSE. <b>Action taken:</b> <a href="#">Corrected during survey.</a>
10	PROVISIONS	15	0	Yes	MOULDY PEPPERS AND STRAWBERRIES WERE NOTED IN THE VEGETABLE WALK IN. <b>Action taken:</b> <a href="#">Corrected. Peppers and strawberries were discarded and measures have been put in place to prevent this happening again.</a>
11	PROVISIONS	33	0	No	GAPS WERE NOTED ALONG THE JUNCTURE OF THE DECK AND BULKHEAD. <b>Action taken:</b> <a href="#">Corrected. A profile strip was installed over the gap.</a>
12	PROVISIONS	33	0	No	CRACKS AND CREVICES WERE NOTED ALONG THE BACK WALL OF THE DAIRY BOX WHERE THE DECK AND BULKHEAD JOINED. <b>Action taken:</b> <a href="#">Corrected. A profile strip was installed over the gap.</a>

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13	BAKERY	26	3	Yes	THE HOBART MIXER COLLAR WAS SOILED WITH DEBRIS AND WATER. <b>Action taken:</b> Corrected. Collar was cleaned and is now taken off on a regular basis for cleaning
14	BAKERY	18	0	Yes	RAW CHICKEN WAS STORED ABOVE PUFF PASTRY IN THE REACH-IN COOLER. THESE ITEMS WERE STORED FOR THE CAPTAINS BUFFET. <b>Action taken:</b> Corrected, the person responsible of the refrigerator received additional training on the importance in adhering to correct storage procedures and improved supervision is now in place.
15	BELL BOX	26	3	Yes	THE BELL BOX GRILL HAD ENCRUSTED FOOD DEBRIS IN THE CORNERS. <b>Action taken:</b> Corrected. Grill has been deep cleaned. Additional training carried out with all Bell attendants and supervision increased.
16	BELL BOX	21	0	No	THE VENTILATION HOOD LIP OVER THE GRILL CONTAINED WATER. <b>Action taken:</b> Corrected during survey.
17	BELL BOX	26	3	Yes	THE FRYER COILS WERE ENCRUSTED WITH FOOD DEBRIS. <b>Action taken:</b> Corrected, the team in charge of cleaning the deep fryer received additional training and supervision has been increased.
18	BELL BOX	27	0	No	GREASE WAS NOTED AROUND THE NON FOOD CONTACT AREAS OF THE GRILL. <b>Action taken:</b> Corrected. New supervision schedule implemented.
19	BELL BOX	26	3	Yes	THE SLICER HAD DRIED FOOD DEBRIS BETWEEN THE BLADE AND GUARD. <b>Action taken:</b> Corrected. Station Head and team received additional training on how to properly maintain the slicer.
20	POT DISHWASH AREA	29	0	Yes	THE HANDWASH SINK WAS BLOCKED BY A TROLLY. <b>Action taken:</b> Corrected during Survey.
21	FOOD SERVICE ICE MACHINES	20	0	No	ALL BUT ONE OF THE MANITOWOC ICE MACHINES HAD A FOAM SEALANT NOTED BETWEEN THE ICE CUBER AND THE BIN, WHERE THE ICE CHUTE ENTERS THE BIN. THE FOAM WAS SOAKED. THE ICE MACHINE IN THE SCHOONER BAR ALSO HAD FOAM SEALANT THAT WAS SOAKED. <b>Action taken:</b> Engineering is in the process of removing the foam.
22	GALLEY-DECK 4	34	0	No	THE STEAM TABLE LEAKED IN THE VEGETABLE PREPERATION AREA. <b>Action taken:</b> Corrected within 6 hours.
23	GREW GALLEY	21	0	No	THE VENTILATION HOOD ABOVE THE FRYERS WAS SOILED WITH GREASE. <b>Action taken:</b> Corrected within 6 hours.
24	CREW BAR	27	0	No	THE CUPBOARDS WERE SOILED IN THE CREW BAR. <b>Action taken:</b> Corrected within 6 hours.

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25	CREW BAR	33	0	No	
THE DECK WAS SOILED IN THE CREW BAR.					
<b>Action taken:</b> <a href="#">Corrected within 6 hours.</a>					
26	CREW & OFFICER BUFFET LINE	19	0	No	
FOOD WAS NOT STORED COMPLETELY BENEATH THE SNEEZE SHIELD.					
<b>Action taken:</b> <a href="#">Corrected. Team and supervisors received additional training to ensure the items are completely beneath the sneeze shield.</a>					
28	DISHWASH MACHINES-DECK 4	22	0	No	
THE DISHWASH AND GLASS WASH UNTITS WERE NOT MAINTAINING THE FINAL RINSE TEMPERATURE OF 160° F. <a href="#">Corrected during the Survey.</a>					
<b>CORRECTIVE ACTION STATEMENT</b>		*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE, WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .